

State of Alaska FY2007 Governor's Operating Budget

Department of Environmental Conservation Food Safety & Sanitation Component Budget Summary

Component: Food Safety & Sanitation

Contribution to Department's Mission

Safe food processing, service, and sales.

Core Services

- Safe seafood, shellfish and other processed foods through an integrated program comprised of establishing standards, permitting, inspection and enforcement.
- Safety of food served and sold through an integrated program comprised of establishing standards, permitting, training, audits, inspection, and enforcement.
- Education and training to food establishment staff.

End Results	Strategies to Achieve Results
A: Establishments provide safe food. <u>Target #1:</u> 100% of retail food establishments operate under Active Managerial Control (AMC). <u>Measure #1:</u> % of retail food establishments operating under AMC.	A1: Protective standards are established for retail food safety. <u>Target #1:</u> 100% of retail food safety standards are revised by 2006. <u>Measure #1:</u> % of retail food safety standards revised by 2006. A2: Develop information systems and implement program by FY2007. <u>Target #1:</u> Develop information systems by FY2006. <u>Measure #1:</u> % developed by FY2006. <u>Target #2:</u> Program implementation complete by FY2007. <u>Measure #2:</u> % of implementation complete by FY2007. A3: Enforce food safety program. <u>Target #1:</u> Less than 10% of regulated establishments have been issued Notice of Violation or civil fines within the fiscal year. <u>Measure #1:</u> % of regulated establishments issued Notice of Violation or civil fines within the fiscal year.

Major Activities to Advance Strategies

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|--|---|
| <ul style="list-style-type: none"> • Review plans and specifications for new food establishments. • Inspect medium and high risk seafood and other food processors. • Conduct random inspections and record audits of retail food establishments. • Conduct complaint and outbreak investigations. • Initiate enforcement action as required. | <ul style="list-style-type: none"> • Conduct sanitary surveys of shellfish growing areas. • Monitor shellfish farms and harvesters for <i>Vibrio parahaemolyticus</i>, paralytic shellfish poisoning and other marine toxins and bacteria. • Respond to fires, floods and other disasters. • Detain or destroy contaminated food. Coordinate the recall of food products. • Train food operators in the principles of active managerial control. |
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FY2007 Resources Allocated to Achieve Results

FY2007 Component Budget: \$3,637,400

Personnel:

Full time	37
Part time	0
Total	37

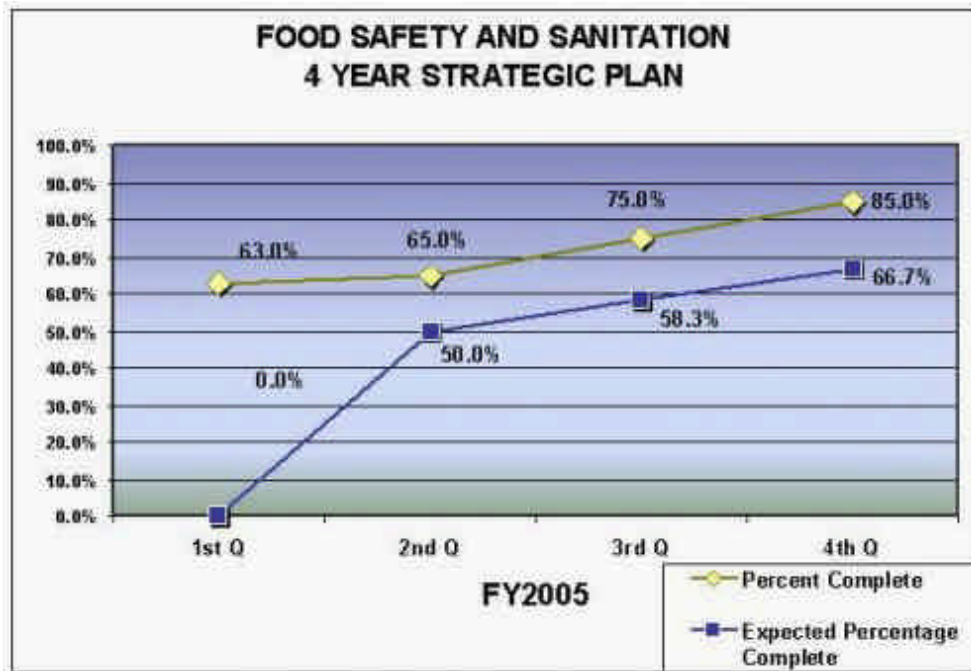
Performance Measure Detail

A: Result - Establishments provide safe food.**Target #1:** 100% of retail food establishments operate under Active Managerial Control (AMC).**Measure #1:** % of retail food establishments operating under AMC.

Analysis of results and challenges: The program has actively been working on revisions to the Alaska Food Code (18 AAC 31) to implement HB378, the bill providing authority to require certified food protection managers and food worker cards in Alaska's regulated food establishments. The program released a draft for public comment on January 12, 2005, held numerous public workshops to discuss the package, and received comments from approximately 75 persons by the March 15, 2005 deadline. We extensively reviewed comments and made revisions to the draft based on those comments.

Information systems to support implementation are anticipated to be available by FY2006. Meaningful data regarding the level of compliance will be available FY2008.

A1: Strategy - Protective standards are established for retail food safety.**Target #1:** 100% of retail food safety standards are revised by 2006.**Measure #1:** % of retail food safety standards revised by 2006.

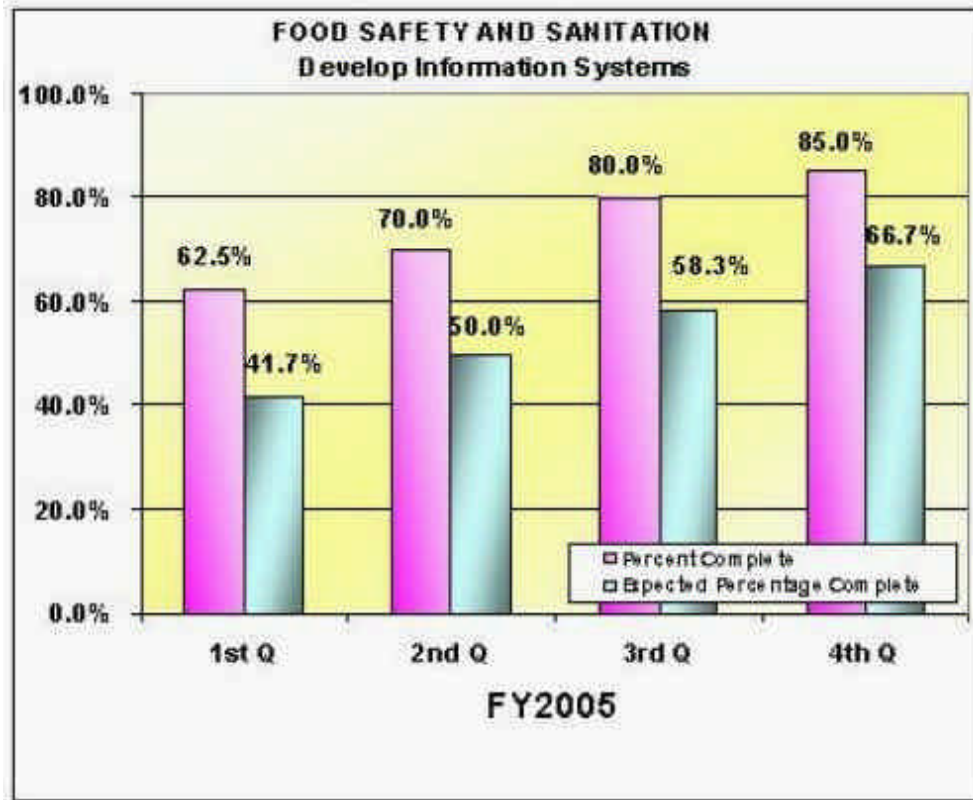


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A2: Strategy - Develop information systems and implement program by FY2007.

Target #1: Develop information systems by FY2006.

Measure #1: % developed by FY2006.

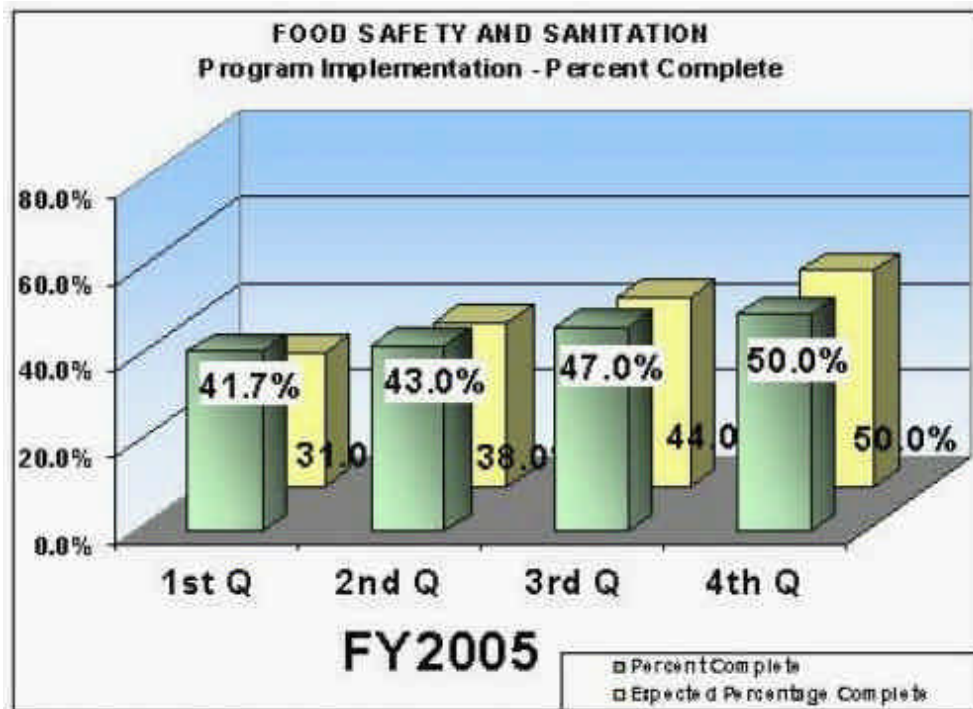


Analysis of results and challenges: The program has been actively working with a vendor to finalize an information system so that we may better track facility compliance as well as program performance. This process has included standardizing and revising all program forms, converting existing data, and troubleshooting draft versions of the system.

The project was delayed by the need to reconsider policies and procedures that would result from adoption of proposed changes to the Alaska Food Code. The program continues to work toward completion of the project, and expects to have an integrated database on-line in FY2006.

Target #2: Program implementation complete by FY2007.

Measure #2: % of implementation complete by FY2007.



Analysis of results and challenges: Alaska's new retail food safety system, Active Managerial Control (AMC) is in the development phase. Regulations to facilitate implementation of AMC are expected to be adopted by winter 2006. These regulations require a trained workforce and encourage operators to implement effective food safety management systems that include written standard operating procedures and self-assessments. Program implementation is expected to be complete by the end of FY2007.

A3: Strategy - Enforce food safety program.

Target #1: Less than 10% of regulated establishments have been issued Notice of Violation or civil fines within the fiscal year.

Measure #1: % of regulated establishments issued Notice of Violation or civil fines within the fiscal year.

**DATA AVAILABLE
IN FY2008**

Analysis of results and challenges: The information system to support compliance and enforcement is

anticipated to be available by the end of FY2006. Data regarding the level of compliance with food safety requirements will become available during FY2008, giving operators one year after regulations are final to come into compliance with certain new requirements. Initially, the percent of Notice of Violation's and civil fines may increase as the program is implemented and enforcement actions are initiated. Thereafter, the number of enforcement actions should decline as food operators and establishments more fully integrate Active Managerial Control requirements.

Key Component Challenges

The department is implementing a new, comprehensive food safety system that offers multiple assurances that food sold and served throughout Alaska is safe. The system which is called Active Managerial Control (AMC) focuses on risk factors that contribute to poor sanitation and unsafe food. AMC represents a cultural change for Alaska, where food establishments will take active responsibility for establishing food safety systems to prevent foodborne illness. Critical components include minimum regulatory requirements for trained food workers and managers. Voluntary components include standard operating procedures for specified practices and processes, self-monitoring and record keeping for certain risk factors and self-inspections. The program conducts random establishment audits and inspections based on risks and staffing and takes enforcement action when necessary.

Significant Changes in Results to be Delivered in FY2007

None.

Major Component Accomplishments in 2005

In cooperation with industry, developed a revised geoduck monitoring program. The program is based upon an evaluation of historical monitoring data to increase live sales while still protecting public health.

In addition to routine statewide shellfish monitoring, successfully implemented a *Vibrio parahaemolyticus* (Vp) control program at oyster farms where Vp was identified during the summer of 2004. Only one case of Vp potentially associated with Alaska oysters was reported during the summer of 2005.

Developed a new information management system to track facility permits and inspections. The new system aides efficient work planning and allows tracking and reporting of facility permit and inspection information.

Developed a new food worker training information management system. The system provides on-line food worker training and testing for food worker cards.

Participated in the Selandang Ayu oil spill response to ensure that steps would be taken by fishers and processors to prevent seafood contamination and ensure that seafood affected by the spill did not make it to market.

Drafted revisions to the Seafood Processing and Inspection Regulations to provide provisions for direct market, land based seafood processing facilities. Revisions updated permit, certification, waiver, compliance and lab test fees.

Drafted revisions to the Alaska Food Code to include elements of AMC and updated food safety requirements to reflect current science. In addition to food manager and worker certification, the AMC elements include the voluntary use of standard operating procedures (SOPS) and self-assessments to control factors that contribute to foodborne illness.

Statutory and Regulatory Authority

AS 03.05, AS 17.05, AS 17.07, AS 17.20, AS 18.35, AS 44.46.020-025, 18 AAC 15, 18 AAC 23, 18 AAC 30, 18 AAC 31, 18 AAC 32, 18 AAC 34

Contact Information
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Food Safety & Sanitation Component Financial Summary

All dollars shown in thousands

	FY2005 Actuals	FY2006 Management Plan	FY2007 Governor
Non-Formula Program:			
Component Expenditures:			
71000 Personal Services	2,232.0	2,802.9	2,966.1
72000 Travel	157.1	199.0	199.0
73000 Services	479.9	418.6	418.6
74000 Commodities	40.7	39.2	39.2
75000 Capital Outlay	0.0	14.5	14.5
77000 Grants, Benefits	0.0	0.0	0.0
78000 Miscellaneous	0.0	0.0	0.0
Expenditure Totals	2,909.7	3,474.2	3,637.4
Funding Sources:			
1002 Federal Receipts	304.6	383.4	396.8
1004 General Fund Receipts	1,104.2	1,360.5	1,420.4
1007 Inter-Agency Receipts	36.6	3.0	3.1
1061 Capital Improvement Project Receipts	3.5	0.0	0.0
1156 Receipt Supported Services	1,460.8	1,727.3	1,817.1
Funding Totals	2,909.7	3,474.2	3,637.4

Estimated Revenue Collections

Description	Master Revenue Account	FY2005 Actuals	FY2006 Management Plan	FY2007 Governor
Unrestricted Revenues				
None.		0.0	0.0	0.0
Unrestricted Total		0.0	0.0	0.0
Restricted Revenues				
Federal Receipts	51010	304.6	383.4	396.8
Interagency Receipts	51015	36.6	3.0	3.1
Receipt Supported Services	51073	1,460.8	1,727.3	1,817.1
Capital Improvement Project Receipts	51200	3.5	0.0	0.0
Restricted Total		1,805.5	2,113.7	2,217.0
Total Estimated Revenues		1,805.5	2,113.7	2,217.0

**Summary of Component Budget Changes
From FY2006 Management Plan to FY2007 Governor**

All dollars shown in thousands

	<u>General Funds</u>	<u>Federal Funds</u>	<u>Other Funds</u>	<u>Total Funds</u>
FY2006 Management Plan	1,360.5	383.4	1,730.3	3,474.2
Adjustments which will continue current level of service:				
-FY 07 Wage Increases for Bargaining Units and Non-Covered Employees	19.0	4.3	28.7	52.0
-FY 07 Health Insurance Cost Increases for Bargaining Units and Non-Covered Employees	2.6	0.5	3.4	6.5
-FY 07 Retirement Systems Cost Increase	36.0	8.1	54.3	98.4
Proposed budget increases:				
-Risk Management Self-Insurance Funding Increase	2.3	0.5	3.5	6.3
FY2007 Governor	1,420.4	396.8	1,820.2	3,637.4

Food Safety & Sanitation Personal Services Information

Authorized Positions			Personal Services Costs	
	<u>FY2006</u> <u>Management</u> <u>Plan</u>	<u>FY2007</u> <u>Governor</u>		
Full-time	37	37	Annual Salaries	1,952,870
Part-time	0	0	COLA	53,717
Nonpermanent	0	0	Premium Pay	32,917
			Annual Benefits	1,088,608
			Less 5.18% Vacancy Factor	(162,012)
			Lump Sum Premium Pay	0
Totals	37	37	Total Personal Services	2,966,100

Position Classification Summary

Job Class Title	Anchorage	Fairbanks	Juneau	Others	Total
Administrative Assistant	1	0	0	0	1
Administrative Clerk II	1	0	0	0	1
Administrative Clerk III	2	0	0	0	2
Assoc Coordinator	1	0	0	0	1
Environ Health Off II	4	2	1	3	10
Environ Health Off III	6	2	1	6	15
Environ Health Off IV	2	0	0	0	2
Environ Health Technician	1	1	0	1	3
Environ Program Manager I	1	0	0	0	1
Environ Program Manager III	1	0	0	0	1
Totals	20	5	2	10	37